Technology Year 9 Knowledge and Skills Cantell



Area of study	Your child will (Knowledge)	Your child will be able to (Skills)
Rotations		
Food: International Food	 Explain the role of the essential nutrients and the eatwell guide in a balanced diet (The essential nutrients, Macro and micro nutrients, The Eatwell guide) Know some of the key attributes of fine dining plating (colour, portion control, position, organoleptic) 	 Use tools and equipment (Revise and develop knife, hob and oven, small electrical equipment) Use intermediate skills (Kneading, Piping, Whisking, Making a complex sauce) Follow health and safety (Risk assessments, PPE) Make a range of dishes (Spring Rolls, Fresh Pasta, Risotto, Swiss Roll, Curry, fruit pie)
Engineering Manufacture : CAD/CAM and Electronics - Amplifier	 Describe how a simple circuit works Explain the components in the circuit Describe the term composite material Explain how the Laser Cutter works Explain the benefits of CNC production Know how to plan effectively to complete a practical outcome on CNC (Production Plan) 	 Use soldering equipment to make a circuit (Soldering iron, wire strippers, wire cutters, pliers) Revise and Develop CAD skills (casing design, orthographic drawing) Assemble component parts Make an Amplifier
Engineering Design: Product Design - Torch	 Name the stages of the design cycle (Identify, Design, Optimise, Validate) Describe the terms anthropometric and ergonomic Demonstrate how to communicate a design (Drawing techniques, Labelling, Annotation) Know how to plan and develop a prototype 	 Develop design ideas using 2D/3D drawing techniques (isometric/oblique/1 & 2 point perspective) Use labelling and annotation to communicate design ideas Use CAD to produce a design proposal (Google sketchUp) Follow health and safety (Risk assessments, PPE) Use tools and equipment (Craft Knife, Hand file, Rasp, needle Files)